

Chenaise Chicken

Chicken Skewers with BBQ Virginia Peanuts & Dijon Sauce

Ingredients:

Chicken Tenderloin
Virginia Peanuts
Mayonnaise
Dijon Mustard
BBQ Sauce
Salt & Pepper



Directions:

Coat the peanuts in the BBQ sauce and then bake at 300 degrees for 20 minutes or until the sauce has dried on the peanuts. Let the peanuts cool for 30 minutes and then crush in a food processor.

Cut the chicken tenderloins in half and skewer each piece on an 8 inch skewer. Salt and pepper the chicken then bake in the oven at 350 degrees for 8 minutes.

Mix the mayonnaise and Dijon mustard together (equal parts each - ½ c each for 1 c yield). Place the sauce in a serving bowl. Generously put crushed BBQ peanuts around the bowl then place the chicken skewers around the peanuts.

Dip skewers in the sauce and then roll in the BBQ peanuts and enjoy!